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Descriptive Catalogue

West-Green Nurseries

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DESCRIPTIVE CATALOGUE

OF

SOUTHERN AND ACCLIMATED

FRUIT TREES,

GRAPE-VINES,

SMALL FRUITS, ETC.,

CULTIVATED AND FOR SALE

AT THE

West Green Nurseries and Gardens,

FOUR MILES WEST OF GREENSBORO,

By S. W. WESTBROOK & C. P. MENDENHALL.

ADDRESS GREENSBORO, N. C.

GREENSBORO:
PRINTED AT THE "TIMES" JOB OFFICE,
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ADVERTISEMENT.

The Pomological Gardens and Nurseries, conducted under the firm and co-partnership of WESTBROOK & MENDENHALL, are located at West Green (formerly New Boston) four miles West of Greensboro, N. C., and about three-fourths of a mile North of the North Carolina Rail Road. Address, Greensboro, N. C.

Since the last Catalogue for these Nurseries was published, Mr. C. P. Mendenhall, of Greensboro, has associated himself in business with the original proprietor of this establishment, and they would now avail themselves of this opportunity of making known to the citizens of the Southern States, that they intend to make these Gardens and Nurseries worthy of the public patronage and confidence. They are now quite extensive and contain a select and choice collection of *Acclimated Fruit Trees*, of all the leading varieties of each kind of Fruit now cultivated in the Southern States. The doctrine of retrenchment in the great list of Fruits (as set forth by the original proprietor in former Catalogues) has not been forgotten, but will be strictly adhered to in every instance, when it is ascertained that any Fruit is unworthy of cultivation.

A general assortment of Northern, North-Western, and some of the more prominent European Fruits, will be kept under test, and a few trees of each kind will be propagated annually, to meet the amateur demand. And as new native Fruits may be brought into notice, either by seed or Hybridation, in any portion of the Southern States, no expense will be spared in obtaining them for the purpose of putting them under immediate test. And as soon as it may be ascertained that any new Fruit occupies a high scale of merit, it will be cultivated for general dissemination.

THE POMOLOGICAL DEPARTMENT.

The Experimental Plantation of Specimen Fruit Trees contains several thousand standard and dwarf trees, a large proportion of which are now in a bearing state, enabling the proprietors to use grafts or cuttings from bearing trees, to engraft or inoculate on stocks raised from the seed. We use our cuttings from bearing trees, because we know that young trees, raised from bearing thrifty parents, are possessed of more vigor and longevity, than those propagated from year to year, from small nursery trees as is the custom most generally for the want of extensive experimental orchards, which are indispensable to every nursery establishment. A little reflection on the part of any intelligent individual will convince him that the same laws that govern animal physiology, will also have a controlling influence upon the vegetable kingdom.

The Nursery stock now upon our grounds is of the finest description young and vigorous. We keep no scrubby unmarketable trees on hand. We transplant a large portion of our stock annually which results in an accumulation of an abundance of fibrous roots to sustain the tree when it is transferred to the orchard.

The proper season for transplanting trees in the Southern States, is November and December, for the reason that after their transfer from the Nursery to the Orchard, they have the benefit of the snows, sleets and rains of winter to settle the earth around their roots, and in the spring they are ready to grow off vigorously, and by next November the trees will be more thrifty than they would have been if they had remained in the Nursery, for the reason that the lateral roots have been cut off in raising the trees from the earth, and they have emitted a number of smaller roots at the ends of the laterals (during the winter months) making an increased number of mouths or feeders by which the elements in the earth, necessary to the growth of the tree, are taken up and applied through their organic functions to that portion of the plant above ground, giving the plant a powerful impulse and causing it to throw out new branches and leaves in which are contained

vigorous lungs which, in their turn, inhale the necessary atmospheric gases that enter into the anatomical structure of the tree establishing in it a healthful and vigorous habit which is all important at the proper period to secure the fruit growing principle.

If transplanting is delayed until February, March and April, we recommend that the roots should be immersed atleast one hour before the trees are planted in a loblolly made of the following ingredients, to wit: To nearly a half hogshead of thin muck from the bottom of ponds or slow running branches, add a half bushel of wood ashes, and as much good vegetable loam. This compost should be thin and well stirred up before the trees are set into it; in an hour the roots will be coated at least one-fourth inch thick, with the loblolly in this condition, plant the trees.

DEPTH FOR PLANTING.

In dry porous soils, we recommend that trees should be planted from one to two inches deeper than they stood in the Nursery. But if the orchard ground is inclined to be moist, plant about as deep as they stood in the nursery which will be observed by the color of the bark, above where the lateral roots of the tree have grown out from the stock. After the trees are planted, throw some old rotten straw, leaves, tan, shavings, sawdust or refuse from the tanneries around the tree, to answer as a mulcher. And if the soil is dry at the time of planting, pour one horsebucket full of water around the root of the tree, and water or moisten the stem, and branches of the tree, each evening for a week or two after spring planting, and there will not be much danger of the tree perishing during the summer months.

Our mode of packing Trees is unsurpassed. The work is done principally by machinery. Ten hands that are trained to the business, can handle, pack and wrap 5000 trees per diem, and in a style that cannot be excelled for neatness, by any Nursery establishment in the United States. Trees packed by our mode, can be transferred to any portion of the country with perfect safety, and will keep in good order for any rea-

sonable length of time. More trees can be packed in a Rail-road Car, or the hold of a vessel, when they are packed by our mode, than by any other style of packing. We shall apply for Letters Patent, as soon as we can get a neat model made to send to the Patent Office.

ORDERS FOR TREES.—All orders should be sent as soon as possible, and it is indispensable that every order be plainly and regularly made out, stating how the packages should be marked and forwarded. When the selection is left to us, we shall be very select in making out the order, and where any kind is called for, that has been exhausted by previous orders, kinds will be selected to fill the demand that will be similar to the kind ordered.

Remittances may be made by check or draft on the Banks at Greensboro', Raleigh, Wilmington, Yanceyville, Salisbury, Charlotte, Salem, Danville, Va., or Chesterville, S. C., those Banks being in our regular range of trade, by ourselves or agents every three or four weeks.

PRICES.

We do not expect to charge more for our Nursery productions than is charged at any other similar establishment of the kind in the Southern States. Neither do we expect to sell higher at any one time than at another. We shall (as is the custom) charge higher for every good and valuable kind, until such kinds shall become abundant. When we have to furnish trees at a distance, we shall charge enough to cover the contingencies of packing and transportation. For transportation we shall charge one cent on the tree for all distances over tweney-five miles, and an additional cent on every fifty miles.

All communications directed to us at Greensboro', N. C., will meet with prompt attention. Persons wishing Catalogues, can have them sent by mail on application.

Department of Fruits.

APPLES.

Prices from $1.00 to $2.50 per dozen to be governed by the size of the tree and variety, from $10 to $15 per hundred and a liberal discount, when any one individual shall take a thousand trees or more, but the same rates as referred to on page 6, will invariably be charged for the packing and transportation of all trees.

SUMMER VARIETIES: CLASS I.

American Sum. Pearman,
Benoni,
Cain,
Clampett,
Carolina Queen,
Codlin English,
Dorling,
Drap d' Orr,
Early Red Streak,
Early Strawberry,
Early Spice,
Early Harvest,
Early Fly,
Early Joe,
Early Bevan,
Early Red Margaret,
Golden Sum. Reinette,
Hoover's June,
Horse Yellow,
Ladyfinger,
Lindley's Nonpareil,
Large Yellow Bough,
Large White Sweet or Cotton,
May,
Maiden's Blush,
Pumpkin Sweet,
Porter,
Red June,
Red Astracan,
Red Cheese,
Striped June,
Sops of Wine,
Sine, Qua, Non,
Sweet June,
Summer Cataline,
Summer Rose,
Summer Queen,
Summer Sweet Paradise,
Summer Limbertwig,
Troxler,
Wilson's Summer.

AUTUMN VARIETIES: CLASS II.

Alexander,
Baltimore Red,
Buckingham,
Belflower Yellow,
Belflower White,
Downton Pippin,
Fameuse,
Gloria Mundi,
Golden Russet,
Golden Wylie,
Hunge,
Holland Pippin,
Lyman's Pumpkin Sweet,
Magnumbonum,

Minister,
Michael Henry Pippin,
Mother,
Nine Partner Russet,
November,
Notly P. No. 1,
Ortley Pippin,
Pine Apple Russet,
Peck's Pleasant,
Pomme Royale,
Pennsylvania Russet,
Pennsylvania Pennock,
Republican Pippin,
Royal Pearmain of Cox,
Smoke House,
Smith's Cider,
Sam Young,
Turn of the Lane,
Tolman's Sweeting,
Westfield Seek-no-further,
Wine,
Winter Sweet.

WINTER VARIETIES: CLASS III.

Albright's Pearmain,
Albemarle Pippin,
Baldwin, Northern,
Baldwin, North Carolina,
Battlefield, Guilford,
Boston Russet,
Broadwell Sweeting,
Carolina Favorite,
Clark Pearmain,
Cluster Pearmain,
Cart-house,
Court a Pendu plat,
Cranberry Pippin,
Deal,
Dutch Mignonne,
Domine,
English Crab,
English Russet,
Esopus' Spitzenberg,
Foust,
Gravenstein,
Greening Carolina,
Green Newtown Pippin,
Green Sweet,
Green Cheese,
Gross,
Grindstone,
Hockett's Sweeting,
Hubbardston Nonesuch,
Hall Small,
Hall Large,
Jonathan,
Late Queen,
Long Island Pearmain,
Limbertwig,
Lady,
Ladies' Sweeting,
Matamuskeet,
Mouse,
Male Carle,
Neverfail,
Northern Spye,
Pryar's Red,
Prince's Yellow Winter,
Red Canada,
Romanite,
Rambo,
Rhode Island Greening,
Tewksbury Blush,
Vanderveer,
Waxen,
Wine Sapp,
Winter Sweet Paradise,
Winter Horse,
White Seek-no-further,
Yellow Newtown Pippin.

ORNAMENTAL VARIETIES: *And for Preserving*: CLASS IV.

Chinese Double Flowering crab,
Red Siberian Crab,
Large Red Siberian Crab,
Yellow Siberian Crab,
Large Yellow Crab.

SELECT APPLES.

SUMMER VARIETIES: CLASS I.

The following varieties have been fully tested and we are confident that they will compare well with the following descriptions here annexed. Our principal stock consists chiefly of the following varieties:

AMERICAN SUM. PEARMAIN—Medium size, oblong, striped with motley red; tender, subacid, highly flavored, excellent, slow growth, very productive. *August.*

CAIN—Size medium, roundish oblate, ground yellow, with a solid crimson cheek, very tender, crisp, and juicy; flavor very fine. Tree upright. *August.*

COTTON, OR LARGE WHITE SWEET—Fruit large roundish oblate, skin white, very tender, excellent for cooking. *August.*

EARLY HARVEST—Medium size or large, roundish oblate, pale yellow, tender, subacid, rich, fine flavored, ripens in succession, moderate grower, quite productive. *July.*

EARLY JOE—Rather small, oblate, yellow ground, striped with red; tender, subacid, excellent, very productive. *August.*

HORSE YELLOW—Roundish oblate, large, rich yellow when ripe; flesh yellowish, tender at maturity, nearly first rate, excellent for cooking. *August.*

LINDLEY'S NONPAREIL—Size medium, oblate, deep yellow when ripe, tender, subacid, excellent, very productive. Tree inclined to blight. *August.*

MAY—Roundish oblate, yellowish, pleasant acid, juicy, the earliest in the South, excellent for cooking, very productive. *Last of May and through June.*

MAIDEN'S BLUSH—Large, oblate, pale yellow, red shaded cheek, beautiful, tender, pleasant, subacid, well named, first rate. *August.*

RED JUNE—Medium size, oblong, bright crimson, beautiful; crisp, juicy, subacid, excellent productive. *Last half June, first half July.*

SINE, QUA, NON,—Size medium, pale yellow, with grey specks, tender, spicy, high flavored, excellent, slow grower; productive. *June and July.*

YELLOW SWEET JUNE—Size medium, roundish oblate, pale yellow, tender, sweet. Tree upright, vigorous grower, productive. *June and July.*

SUMMER ROSE—Medium size, roundish oblate, yellowish ground, bright crimson stripes, very tender, crisp, juicy, subacid, excellent. Growth slow, productive.
July and August.

AUTUMN VARIETIES: CLASS II.*

BUCKINGHAM—very large, roundish, yellow ground, dull red stripes; flesh tender, very juicy, moderately rich, tree vigorous; productive, greatly esteemed. *Oct. & Nov.*

BALTIMORE RED—Very large, round, dark red, with white dots; flesh rather coarse, juicy, good, an exception to all large apples; tree very vigorous and productive.
October and November.

GOLDEN RUSSET—Medium size, yellowish russet, flesh firm; crisp, tender, rich, aromatic, juicy, firstrate. Growth; very vigorous, productive. *October and November.*

HUNGE—Large, roundish; dull yellow, subacid, rich and good for dessert and cooking. Tree productive, well suited to Southern culture. *September and October.*

MAGNUMBONUM—Medium size, roundish oblate, red with white specks; flesh yellow, tender, crisp, juicy, mild subacid, excellent. Growth vigorous, productive. Raised by Mr. John Kinny from a seed of the hall, in Davidson co., in 1828. Named by Dr. Wm. R. Holt, of Davidson.
October and November.

NOTLY P. No. 1—Very large, has weighed 27 ounces; one of the best large apples; flesh coarse, pleasant flavor, tree upright, moderate bearer. *October and November.*

WINE—Medium size, form regular, nearly round, a little flattened, at the ends; skin smooth, of a lively deep red, over a yellow ground; flesh yellowish white; juicy, and crisp, with a rather vinous, rich and pleasant flavor.
October and November.

YELLOW BELFLOWER—Fruit very large, oblong, a little irregular, tapering to the eye; skin smooth; pale lemon yellow, often with a blush next the sun; flesh tender, juicy, crisp, with a sprightly subacid flavor. *Oct. to Dec.*

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*Note.—The above collections of Autumn Apples are in the general what we represent them to be in the scale of merit, and time of ripening; when we have a late fall, and the season has been favorable for fruit growing, some few of them approach the character of keepers; but the farther South they are taken the earlier they will mature —*vice versa.* When grown North of this some of them are choice keepers.

WINTER VARIETIES: CLASS III.*

GUILFORD BATTLEFIELD—Medium size, often large, dark red, with white specks; flesh yellow, firm, crisp, juicy, fine grained, with a high aromatic flavor, keeps long and preserves its freshness. Growth vigorous. The original tree is yet standing on the farm of Ellis Hoskins, Esq., the locality being a portion of the memorable Guilford battlefield of our revolutionary struggle.

BOSTON OR ROXBURY RUSSET—Fruit large, roundish oblate, brownish yellow russet, when ripe; flesh, greenish white, moderately juicy, with a rich, subacid flavor. Tree, a vigorous rampant grower; productive.

October to January.

CLARK PEARMAIN—Size medium, round, slightly conical, skin red with numerous white dots; flesh firm and fine flavored; great bearer, tree dwarfish. *Oct. to Feb.*

ENGLISH RUSSET—Medium size, round conical, yellowish Russet; flesh firm, rich, high, flavored, good bearer; tree vigorous. *December to February.*

ENGLISH CRAB—Size medium, roundish obovate; skin, dull, red, with white dots; flesh yellow, rich, subacid, juicy and tender; productive. *November to January.*

FOUST—Medium size, round; skin bright, yellow, when fully ripe; flesh yellow, subacid, tender, much admired by some. Wanting in juice; tree vigorous and productive.

November to March.

NORTH CAROLINA GREENING—Medium size, roundish oblate; skin dingy red, with indistinct stripes; flesh firm, juicy, with a pleasant subacid flavor. Great keeper; tree upright, very productive. Should be planted on deep vegetable loam to succeed well.

GREEN NEWTOWN PIPPIN—Fruit of medium size, sometimes large roundish, a little irregular in its outline; skin dull green, becoming, olive green, when ripe, with a faint, dull brownish blush on one side, dotted with small grey specks; flesh greenish, white, very juicy and crisp, with a fine aroma and an exceedingly high and delicious flavor. The tree is rather slender and slow growth; very productive.

November to March.

*Note.—In this select class of Winter Apples we have added some few kinds that often ripen at this location and south of this in the fall; but north of this and in the mountains of North Carolina and Virginia they will be invariably good keepers.

GREEN CHEESE—Size medium, roundish; skin deep green, when gathered from the tree; pale yellow, when fully ripe; flesh yellow, rich, subacid, excellent. Good keeper, tree delicate slender growth. This fruit is identical with the green skin. *Dec. to March.*

HOCKET'S SWEETING—Size medium, or large roundish; skin dull red, on yellow ground; flesh very rich and sweet; a firstrate winter-keeping apple; profitable for stock; good bearer; from *January to April.*

SMALL HALL—Below medium size, roundish oblate; skin dull red, with white specks; flesh yellow; tender, crisp, juicy, slightly subacid, excellent flavor. This we think will become the fashionable apple of the South for party occasions. Tree dwarfish; profuse bearer; keeps till *April.*

JONATHAN—Fruit medium, roundish ovate, or tapering to the eye; skin thin and smooth; the ground, light yellow, nearly covered by light red stripes, and deepening into bright crimson in the sun; flesh white, sometimes pinkish; very tender and juicy, with a mild sprightly flavor. *October to January.*

LIMBERTWIG—Size medium, often large roundish; skin dull rusty red; flesh yellow and firm, rich, subacid, much admired, wanting in juice. Tree thrifty; good bearer; great keeper.

MATAMUSKEET—Size medium, or large roundish oblate; skin rusty red, with white dots; flesh yellow, tender, pleasant, subacid, nearly firstrate. The very best apple for the low country, a remarkable keeper. Tree, thrifty and upright, originated near Matamuskeet Lake in N. Carolina.

NEVERFAIL OR RAWLES JENNETT—Medium size, roundish; skin yellow, with dull red stripes; flesh yellow, tender, subacid, excellent, abounding in rich juice. Tree, vigorous; blooms three weeks after other kinds; abundant bearer, should be planted in a deep moist, vegetable loam. *December to April.*

PRYAR'S RED—Medium, or rather large, roundish irregular; color dull brick red; slightly russeted, flesh very tender, mild, rich, subacid, agreeable. *December to April.*

ROMANITE; OR, SWEET ROMANITE OF THE NORTH WESTERN STATES—Medium size; roundish conical, skin purplish red, on light yellow ground; flesh tender crisp, juicy, rich fine grained, acid scarcely discernable; first quality. Tree vigorous, branches pendant, very productive. Can be used the last days of July for culinary purposes, can be gathered

in October and has been kept until April. Should be in every orchard in the Southern States.

VANDEVEER—Medium size, or large; round oblate, pale red stripes on yellow ground, deep red on the sun side; sometimes perfectly red all over; flesh yellow, mild subacid rich, fine flavor; growth vigorous, branches pendant. Great bearer, does best on deep vegetable loam. One of the best fruits for the Southern States. *Dec. to April.*

WINE SAP—Size medium, or large; round ovate, slightly conical; color a brilliant deep red. Flesh yellow, firm, crisp, with a rich subacid flavor; growth rather irregular. *November to March.*

WINTER HORSE—Large, round oblate, skin greenish yellow when ripe; flesh yellowish, rich, subacid, excellent; tree upright and vigorous. *November to March.*

YELLOW NEWTOWN PIPPIN—Fruit large, rather irregular, roundish oblate, light yellow when ripe, flesh yellow; rich, crisp, juicy, excellent, medium bearer. *October to December.*

PEARS.

PRICES: Standard Trees, on Pear Stocks.....50 cents.
Dwarf Trees, on Quince.....50 "
Extra Sized Trees.....75 cts. to $1.00

SUMMER VARIETIES.

Ananas d'ete,
Bloodgood,
Bartlet,
Beurre Giffard,
Dearbon's Seedling,
Duchess of Berry,
Jargonelle,
Julienne,
Kingsessing,
Madeleine,
Manning's Elizabeth,
Muscadine,
Muscat Petit,
Moyamensing,
Osband's Summer,
Ott's Seedling,
Rostiezer,
Rousalet Hatif,
St. Ghislain,
Sugar Top Princes,
Summer Bergamot,
Summer Frankreal,
Summer Melting,
Tyson.

AUTUMN VARIETIES.

Andrews,
Beurre Golden of Bilboa,
Beurre Diel,
Beurre Capiemont,
Beurre d'Amalis,
Beurre d'Anjou,
Beurre Brown,
Beurre Bosc,
Belle et Bone,
Beurre Supreme,
Beurre Superfine,
Beurre St. Nicholas,
Beurre Oswego,
Beurre Goubalt,
Bergamot Gansels,
Bergamot Platts,
Bezi d' la Motte,
Bezi d'Montigny,
Bonne d'Zees,
Bonne d'Esperin,
Bon Chretien Fondante,
Bleeker's Meadow,
Brandywine,
Buffum,
Capsheaf,
Cabot,
Colmar d'Aremberg,
Comte d'Lamy,
Cushing,
Delices d'Jodoigne,
Delices d'Hardenpont,
Dingler,
Dillen,
Dix,
Doyenne Goubalt,
Doyenne Defais,
Doyenne Boussock,
Doyenne White or Old Virga-lieu,
Doyenne Grey,
Duchesse d'Angouleme,
Dunmore,
Epine Dumas,
Eyewood,
Flemish Beauty,
Fondante d'Automne,
Forelle,
Fredrika Bremer,
Frederick of Wurtemberg,
Fulton,
Hacon's Incomparable,
Harvard,
Heathcot,
Henry IV.,
Hericart,
Jalousie d'Fontenay Vendee,
Jersey Gratioli,
Knight's Seedling,
Long Green,
Lodge,
Louis Bonne d'Jersey,
Marie Louise,
Napoleon,
Naveau Poiteau,
Onondago,
Paradise d'Automne,
Paquency,
Pegrams Mammoth,
Pennsylvania,
Pratt,
Petre,
Queen of the Low Countries,
Seckel,
Sieule,
Sheldon,
St. Ghislan,
St. Andre,
Stephens' Genesee,
Thompson's
Urbaniste,
Van Mons' Leon le Clerc,
Washington,
Wurtemberg,
Wilkinson.

WINTER VARIETIES.

Beurre Easter,
Beurre d'Aremberg,

Beurre d'Rance,
Beurre Griss d'Hiver,
Beurre Langeliers,
Beurre Sterkmanns,
Beurre Clairgeau,
Rezi des Veterans,
Catillac,
Chaumontelle,
Columbia,
Cross,
Fondate d'Malines,
Fondante d'Noel,
Glout Morceau,
Haddington,
Josephene d'Malines,
Knight's Monarch,
Lawrence,
Lewis,
McLaughlin,
Morgan,
Passe Colmar,
Soldat Laboreur,
St. Germain, Brande's,
St. Germain, Prince's,
St. Germain, Uvedale's,
Triomphe d'Jodoigne,
Vicar of Winkfield,
Winter Nellis.

SELECT LIST.

SUMMER PEARS: CLASS I.

ANANAS D'ETE—Fruit large, pyriform; skin dark yellowish green, with brown russet dots, sometimes with a blush on one side, and often heightened by the sun to a bright red; flesh fine-grained; buttery and melting, with a sweet high flavor. *August.*

BLOODGOOD—Medium size, turbinate, inclining to obovate; flesh melting, buttery, rich. Tree a fair grower, and the only draw back, on this excellent summer pear, is that it sometimes rots at the core. *July.*

BARTLET—Fruit large; form irregularly pyramidal; flesh juicy, rich and melting, with a rich musky flavor. Tree, erect in growth, succeeds well on either quince or pear stocks. *Last half August and first half September.*

DEARBON'S SEEDLING—Fruit medium size, turbinate; skin a beautiful, transparent, yellow; flesh yellow, very rich, buttery, melting, occupying the highest scale of merit. Tree thrifty and productive. *1st August.*

JULIENNE—Fruit of medium size, obovate; skin transparent, bright yellow; flesh white, buttery, sweet, juicy. Tree thrifty, growth upright, good bearer. *July.*

SUMMER FRANKREAL—Fruit medium size, obovate; skin pale yellow, when ripe; flesh juicy, melting and rich. Tree, hardy and a stout fine grower, succeeds well on either pear or quince. *August.*

OSBAND'S SUMMER—Medium size, obovate, sometimes pyriform; skin greenish yellow, when ripe; flesh white,

granular, with a sweet, mild and excellent flavor; good bearer. *July.*

TYSON—Medium size, obconic-pyriform; skin bright yellow, with a reddish brown cheek, frequently sprinkled with russet; flesh melting, juicy, sweet and fine-flavored. Tree, a fine grower, and productive, on both pear and quince stocks. *August.*

AUTUMN PEARS: CLASS II.

BUFFUM—Medium size, obovate; skin yellow, with some russet; flesh buttery, sweet and fine-flavored; growth erect; productive. *September.*

BEURRE DIEL—One of the largest pears, varying from obovate to obtuse-pyriform; flesh buttery, rich and fine; growth strong; tree productive. *October.*

BEURRE BROWN—Large, pyriform; skin dark yellow, partially covered with streaks and dots of russet, and not unfrequently shaded with a beautiful blush of red on the side next the sun; flesh white, melting and juicy, with a sprightly vinous flavor. Poor bearer on the pear, succeeds well on quince. *Sept. and Oct.*

BEURRE BOSC—Large, pyriform; skin deep yellow, with some russet; flesh white, melting, buttery, rich and excellent; tree vigorous, good bearer, succeeds best on pear stocks. *September.*

BEURRE D'AMALIS—Large, obovate; skin yellowish green, sprinkled with russet, sometimes with a red cheek next the sun; flesh white, melting, juicy, high-flavored; tree fine grower, succeeds well on quince. *Sept.*

BEURRE D'ANJOU—Large size, obovate; skin greenish yellow, cheek red to the sun, clouded with russet; flesh buttery, rich and melting; tree succeeds well on either pear or quince. *September and October.*

BLEEKER'S MEADOW—Fruit medium, or small, roundish; skin yellow, sprinkled with crimson on the sunny side; flesh very white and juicy, with a rich, spicy taste; tree vigorous and productive, succeeds well on its own stock. *October and November.*

DIX—Large, long, pyriform; skin yellowish green, becoming a deep yellow; flesh melting, juicy, rich; first scale of merit; tree, a good grower, does best on its own stock. *Sept.*

DOYENNE WHITE OR VIRGALOO—Fruit medium or large, obovate; skin pale yellow, sprinkled with small dots, and sometimes with a fine red cheek; flesh very fine, white,

melting, buttery, rich; a fruit of great excellence; tree, vigorous, succeeds well on either pear or quince.
September.

DOYENNE GREY—Medium size, obovate; skin, a beautiful cinnamon russet; flesh very fine in texture, melting, buttery, rich and delicious; tree vigorous. *Sept.*

DUCHESS D'ANGOULEME—The best large pear in the select list; form oblong, obovate, with an uneven knobby surface; skin yellowish, clouded with russet; flesh yellow, melting, juicy, rich, nearly firstrate; succeeds well on quince. *September and October.*

LOUIS BONNE DE JERSEY—Large pyriform; skin pale yellowish green, with a brown red cheek, on the sunny side; flesh yellow, melting, buttery, rich and fine; tree vigorous and erect, succeeds well on quince. *Sept. and Oct.*

MARIE LOUISE—Large pyriform; skin yellowish, clouded with russet; flesh fine-grained, buttery, melting, with a fine vinous flavor; tree succeeds well on quince, needs high cultivation. *October.*

NAPOLEON—Large size, obconic-pyriform; skin yellow; flesh very juicy, rich and good; a slight astringency is sometimes observable; tree vigorous and productive, does well on quince. *October.*

PARADISE D'AUTOMNE—Size above medium, pyriform; skin yellow, with some clouds of russet; flesh melting and buttery, with a rich high flavor; growth vigorous and productive. *October.*

PEGRAMS MAMMOTH—The largest pear now known, pyriform; skin greenish yellow; flesh very coarse, only fit for cooking and preserving; tree vigorous, slow coming into bearing. *October and November.*

QUEEN OF THE LOW COUNTRIES—Large size, pyri form; skin yellowish, with some russet, with a tinge of red next the sun; flesh juicy, buttery and melting, succeeds well in the South. *October.*

SECKEL—Small obovate; skin brownish green, with a reddish brown cheek; flesh greenish white, very buttery, juicy and melting, occupying the highest scale of excellence; tree vigorous and free from disease; its deep green smooth foliage and the beautiful fruit which are set in clusters at the ends of the limbs, form a contrast not to be equaled by any other pear-tree for beauty or ornament. *Sept.*

VAN MONS LEON LE CLERC—Large oblong-obovate; skin yellowish, slightly russeted; flesh fine-grained, buttery,

melting, rich and sugary; in some locations disposed to crack and canker. *October.*

WINTER PEARS: CLASS III.

BEURRE EASTER—Large, ovate; skin yellowish green, sprinkled with russet, with a red cheek on the sunny side, flesh fine-grained, buttery, melting and juicy, and when fully matured of excellent flavor, fine keeper succeeds well on the quince.

BEURRE D'AREMBERG—Large, obconic pyriform, skin greenish yellow, clouded with russet; flesh fine grained, buttery, melting, rich, with a fine vinous flavor; grows well on quince; keeps till christmas.

BEURRE RANCE—Medium size obtuse pyriform skin dark green, with some russet; flesh greenish white, melting, sweet, and juicy, excellent; tree straggling in growth, good bearer; excellent winter variety.

COLUMBIA—Large obovate, skin when ripe a fine golden yellow, with a slight blush of red on the cheek; flesh fine-grained, melting, and buttery, with a sweet aromatic flavor. Tree productive; early winter.

GLOUT MORCEAU—Fruit above medium in size, obtuse oval; skin greenish yellow, with brown cheek, flesh white with a rich sugary flavor. Tree vigorous and productive. *November to December.*

LAWRENCE—Fruit rather large obovate: skin pale yellowish green, marked with patches of greenish brown; flesh melting, and juicy, very rich, and sugery; tree vigorous; moderately productive. *November and December.*

PASSE COLMAR—Size medium, skin yellowish green, sprinkled with russet; flesh fine-grained; buttery, melting, juicy, sweet and rich; tree very productive. *December.*

ST. GERMAIN PRINCE'S—Medium sized, obovate skin dull red to the sun, on pale green, mostly covered with russet; flesh yellowish white, melting, juicy, and high flavored; good keeper.

VICAR OF WINKFIELD—Fruit very large; form oblong pyramidal; skin pale lemon yellow, with red on the sunny side, sprinkled with russet; flesh yellowish white, melting, and juicy, flavor sprightly, rich and saccharine; tree vigorous, immensely productive; good keeper.

WINTER NELLIS—Medium size, roundish obovate; skin rough dull yellowish green, more yellow when mature, clouded with brownish russet; flesh yellowish, fine, melting, but-

tery, and juicy, flavor very fine, and delicious; tree vigorous, irregular in its growth; fine bearer. *Nov. & Dec.*

PEACHES.

Prices from $1.25 to $2.50 per dozen when less than fifty trees are purchased; from $10 to $15 per hundred, and a liberal discount allowed when one individual shall take 1,000 trees or more.

Clingstones or Pavis denoted by C.; Freestones or Melters by F.

Anne Ruffin, f.	August,	Hyslops, c.	Sept'br.
Admirable Cling,	July,	Incomparable, c.	August.
Belle d'Vetry, f.	August.	Indian, c.	August.
Baltimore Beauty. f.	July.	Large Red Rareripe, f.	July.
Breevoort, f.	August.	Lady, f.	July.
Barrington, f.	July.	Large White, c.	August.
Bergens Yellow, f.	August.	Large White, f.	August.
Brown Nutmeg, f.	June.	Lagrange, f.	Sept.
Belle Garde, f.	July.	Late Yellow, f.	Sept.
Columbia, f.	August.	Late Magdalen, f.	August.
Crawford's E. Melocoton,	f. Aug.	Late Red Rareripe, f.	August.
Crawford's L. Melocoton,	f. Aug.	Late Admirable, f.	August.
Carpenter's Rareripe, f.	August.	Morrisania Pound, f.	August.
Catharine Cling,	August.	Monstrous Pompone, c.	Sept.
Druid Hill, f.	August.	Morris's White Rareripe,	f. Aug.
Double Mountain, f.	July.	Malta,	
Early Lemon,	July.	Mitchell's Mammoth, c.	Sept.
Early York, f.	July.	Nutmeg White, f.	June.
Early Purple, f.	July.	Nutmeg Red, f.	June.
Early Cooledge, f.	July.	Noblesse, f.	July.
Early Ann, f.	July.	Newington Free,	July.
Early Admirable, f.	July.	Old Mixon, c.	August.
Early Newington, c.	July.	Old Mixon, f.	August.
Early Tillotson, f.	July.	Orange, c.	August.
Eaton's Golden, c.	Octob'r.	Orange c. leaves serated,	August.
Early Strawberry, f.	July.	Old Newing Free,	August.
Elliott's Superb, c.	August.	October Yellow, f.	October.
Flushing Imperial, f.	August.	Osment's Late, fr	Sept.
Foxe's Seedling, f.	August.	Pine Apple or Lemon, c.	
Gross Mignonne, f.	July.	President, f.	August.
George IV. f.	July.	Persique, c.	Sept.
Green Catharine, f.	August.	Pinkney's Seedling, c.	Sept.
Harda Galanda, f	August.	Paloalto, c.	Sept.
Harper's Seedling, c.	August.	Royal Kensington, f.	July.
Heath, c.	Sept'br.	Red Magdalen, f.	June.
Heath, f.	August.	Royal George, f.	July.

Rodman's Red, c.	August.	Vandeveer's Optimum, c.	Aug.
Red Rareripe, f.	July.	Vanzandt's Superb, f.	August.
Red Cheek Melocoton, f.	August.	White Newington, c.	July.
Smith's Newington, f.	July.	Washington. c.	August.
Sweet Water, c.	August.	Washington, f.	August.
Spanish Cling,	August.	Walter's Early, f.	July.
Snow, f.	August.	White Pine Apple, c.	August.
Swan's Melocoton, f.	August.	White Imperial, f.	July.
Scott's Carolina, c.	Sept.	Ward's Late, f.	Sept.
Sloan's Carolina, c.	Sept.	White Blossom, f.	August.
Stafford's Rareripe, f.	August.	White Blossom, c,	August.
Tippecanoe, c.	August.	Yellow Alberge, f.	July.
Taylor's Frost, f.	October.	Yellow Rareripe, f.	July.

We regard the above list of Peaches, unnecessarily large, as there are a number of kinds, in this general list, of parallel excellence, and time of ripening, with some of those, contained in our select list which follows. But we have to cultivate the most of the prominent varieties (which are numerous) to meet the general demand. And besides there is some palliation for violating our rules of retrenchment, in the peach, when we recollect that ours is the natural latitude of that most delicious of all fruits. Persia, being its native place, which is in the same range of latitude in the Eastern Hemisphere, that Maryland, Virginia, Kentucky, Tennessee, North Carolina, Georgia, Alabama, Mississippi, and Louisiana, are in the Western. North Carolina, being in the same latitude of Central Persia, its natural home. A fact that ought to be sufficient to awaken our citizens upon the subject of peach culture to some extent. There are the States of New Jersey and Delaware entirely out of the natural latitude of the peach, that have made heavy investments in peach-orchards, containing from five to thirty thousand trees, and the owners often realize from ten to forty thousand dollars, in a single season.

September is the cornucopian month for the peach in the Northern States, while in the State of North Carolina, the early varieties such as the Early York, Early Ann, Early Tillottson, Geo the 4th, Grossmignonne, Royal Kensington, and others of that class, will ripen in abundance from the 5th to the 15th July, and in South Carolina and Georgia, they will be marketable from two to three weeks sooner, and may be shipped to the Northern cities, and sold by the wholesale, in their markets, at prices ranging from $5 to $15 per bushel, until the first of August; and the article sold will so far excel theirs in fine flavor, that when they once contract the habit of consuming an article so far superior in excellence, they will scarcely buy those raised in the Northern States, when their time of ripening does arrive, which will have a tendency to curtail the culture of the peach North (and other fruits of

that class) which will be the means of increasing its culture South, until the Northern cities will be obliged to rely upon the Southern peach culture to a great extent, even when peaches are most abundant in the Northern States. These views of the subject are fully sustained by the success of Mr. Wm. Greg of Kalmia, the President of the Granateville Manufacturing Company in South Carolina, who has realized from five to seven thousand dollars by the sale of his peaches in the City of New York during the past peach season.

SELECT LIST.

ANNE RUFFIN—Fruit roundish oval; skin deep, clear, yellow, with a deep crimson cheek; flesh yellow, very tender, juicy and melting, with a rich agreeable flavor; brought into notice by the Hon. Thomas Ruffin and named after his most excellent lady. *First September.*

BALTIMORE BEAUTY—Size medium, yellowish, with bright red cheek; flesh moderately juicy, second rate; the earliest yellow freestone peach. *First half July.*

BERGENS YELLOW—Fruit large, round and regular; skin deep orange, dotted with red; cheek dark red; flesh deep, yellow, melting, juicy and rich; ripens. *First half August.*

BELLE GARDE—Fruit large, round and regular; skin pale yellowish green, with a rich crimson cheek, flesh very fine, melting and juicy. *Last half July.*

COLUMBIA—Fruit very large; skin rough and thick; dull, dingy, red, with streaks of darker red; flesh bright yellow, interspersed with red or pink; rather coarse, good flavor. *Last days of August.*

CRAWFORD'S EARLY MELOCOTON—Fruit very large oblong; skin yellow, with a bright red cheek; flesh yellow, rather coarse, juice abundant, much admired. *First half August.*

DRUID HILL—Fruit large, skin white with a red blush to the sun; flesh very juicy with a rich vinous flavor. *Last of August.*

DOUBLE MOUNTAIN—Size medium, skin pale greenish white, with a soft red cheek; flesh very fine, tender rich and juicy. *First half July.*

CATHARINE CLING—Large roundish; skin yellowish green, sprinkled with red specks, cheek bright crimson, streaked with darker red; flesh firm, juicy, rich, excellent. *Middle of August.*

EARLY YORK—Medium size, skin very thin, pale red, thickly dotted with red over a pale ground in the shade, but quite dark red in the sun; flesh very tender, rich and juicy; a very productive early sort. *From 1st to middle July.*

EARLY ANN—Fruit small, skin white, flesh white to the stone, soft, melting, sweet. *First July.*

EARLY ADMIRABLE—Large, skin creamy white with a bright red cheek; flesh sweet flavored, rich, melting and juicy. *Middle July.*

EARLY TILLOTSON—Fruit medium size, oblong, skin creamy white, nearly covered with lively red; flesh whitish but red at the stone, melting, rich and juicy; very fine, one of the best marketing fruits. *July.*

EATON'S GOLDEN CLING—Large size, round, skin deep orange; flesh firm, juicy, flavor not to be surpassed even by any August cling. This fine North Carolina variety was brought into notice by William Atway Eaton, Esq., of Stoneland place, in Granville county. Mr. Eaton received a premium of $10 for this single variety, at our last State Fair, which was held about the 16th of October. May be relied upon for the last half of *October.*

GROSSE MIGNONNE--Fruit large; skin creamy white, finely dotted with bright red, deep red cheek; flesh very fine and high flavored. There appears to be a division of opinion among Pomologists in reference to this estimable variety. *First half July.*

GEORGE IV.—Large, skin white, dotted with red specks, with a soft red blush to the sun; flesh very juicy and rich; fine marketing variety. *First half July.*

HEATH CLING—Large, skin creamy white, with a faint blush or tinge of red on the sunny side; flesh greenish white, very tender and juicy, with a rich high flavor; a fine marketing variety. *First half September.*

HEATH FREE—Large, skin dingy white, with a dull blush; flesh white dry and porus, but fine flavored; very valuable for drying; quite productive. *Last half August.*

HARPER'S SEEDLING CLING—Very large, sometimes approaching twelve inches in circumference; skin deep orange with a deep crimson cheek; flesh yellow, very juicy and high flavored. North Carolina variety raised by the late Col. Jesse Harper, of Randolph county, about the year 1840. *First half August.*

INDIAN CLING—Large round, skin rough dark rusty color, flesh red next to the skin, leadish white from thence to the stone; very vinous, juicy, melting and rich; this peach is

devoid of that sharp acid, incident to this class generally. *Last half August.*

LARGE RED RAREripe—Quite large, skin cream colored, dotted with red specks; with a beautiful crimson cheek; flesh juicy, sweet, excellent. *Last half July.*

LATE ADMIRABLE—Fruit large, skin yellowish green, with a pale red cheek; juicy, high flavored. *Middle August.*

MALTA—Medium size; skin creamy white, with some dull purple blotches on the sunny side; flesh very juicy, rich and high-flavored; free. *Last half July.*

MORRISSANIA POUND—Quite large; skin creamy white, with a dark red cheek; flesh cream-colored, juicy and rich; free. *Last half August.*

MORRIS'S WHITE RAREripe—Large; skin greenish, white, with a pale cheek, when fully ripe; flesh white, fine-flavored, excellent; free. *Last half August.*

MITCHELL'S MAMMOTH CLING—Very large; skin creamy, white, sometimes a faint blush next the sun; flesh firm, fine, juicy, rich, excellent; seed small; North Carolina variety; brought into notice by Joseph Mitchell, Esq., of Guilford county. *Last Sept. and first Oct.*

OLD MIXON CLING—Large; skin and flesh creamy white, some blush next the sun on the exposed specimens; very juicy, melting and high-flavored; fine marketing variety. *Last July and first August.*

OLD MIXON FREE—Large; skin cream-colored, with a red cheek; flesh tender, juicy and excellent; one of the first class freestone varieties. *First half August.*

ORANGE CLING—Large, round; skin deep orange, with a red cheek; flesh deep yellow, firm, juicy and rich. *Last half August.*

OSMENT'S LATE FREE—Large; skin pale; flesh juicy and high-flavored; North Carolina variety brought into notice by Price Osment, Esq., of Guilford. *Last half Sept.*

PINE APPLE—Large; skin deep yellow, with a bright crimson cheek; flesh firm, juicy and excellent; this fine cling is synonymous with the lemon cling. *Last half Aug.*

PRESIDENT—Very large; skin yellowish green, with a red cheek; flesh juicy and good; a popular variety. *Last half August.*

ROYAL KENSINGTON—Large; skin creamy white, dotted with red specks, with a beautiful bright red cheek; flesh

white, juicy and high-flavored; partly adhering to the stone. *First half July.*

RED CHEEK MELOCOTON—Large; skin yellow, with a red cheek; flesh yellow, juicy and rich; freestone. *Middle August.*

SMITH'S NEWINGTON CLING—Medium size; skin cream-colored; flesh pale yellow; flavor excellent. *Last half July.*

SCOTT'S CAROLINA—Large; skin white; pale red cheek; flesh firm, juicy; firstrate North Carolina variety; clingstone. *Last September.*

SPANISH CLING—Large; skin white, with red dots; a beautiful crimson cheek; flesh white, juicy, very abundant, with a high vinous flavor. *Last half July.*

TIPPECANOE—Large; skin deep orange, with a deep red cheek; flesh yellow, juicy and excellent; clingstone. *Last August.*

VANZADT'S SUPERB—Large size; skin white, with a red cheek; flesh juicy, sweet and fine; freestone. *First half August.*

WASHINGTON FREESTONE—Quite large; skin yellow, with a deep red cheek; flesh pale yellow, tender, juicy and melting. *Last half August.*

WARD'S LATE FREE—Large size; skin dull yellowish white, with a red cheek; flesh white; flavor good, excellent. *First half September.*

YELLOW RARERIPE—Large; skin deep yellow; cheek red; flesh yellow, melting, juicy and rich *Middle July.*

YELLOW ALBERGE—Fruit large; skin yellow, with a dark red cheek; flesh yellow; flavor excellent; freestone. *Last half July.*

PLUMS.

Prices from $25 to $50 per hundred.

Bingham,	July.	Ickworth's Imperatrice,	Septemb'r.
Blue Gage,	July.	Imperial Ottoman,	July.
Blue Pedrigon,	July.	Jefferson,	July.
Coe's Golden Drop,	August.	Lawrence's Favorite,	July.
Coe's Late Red,	September.	Lombard,	July.
Columbia,	July.	Lucombes Nonsuch,	July.
Cooledge,	August.	Magnumbonum Red,	August.
Denison's Superb,	July.	Magnumbonum Yellow,	July.
Duane's Purple,	August.	McLaughlin,	July.
Emerald Drop,	August.	Nectarine,	July.
Fellenberg,	August.	Orange,	July.
Gage Bleekers,	July.	Prune German,	August.
Gage Green,	July.	Prune Italian,	August.
Gage Imperial,	August.	Purple Favorite,	July.
Gage Purple,	August.	Rein Claude d' Bavay,	August.
Gage Red,	July.	Royale d' Tours,	July.
Gage Frost,	October.	Smith's Orleans,	July.
General Hand,	August.	Washington,	July & August.

SELECT LIST.

BINGHAM—Large and handsome; skin deep yellow with a few red spots; flesh yellowish, adhering to the stone, juicy, rich, delicious flavor. *Last July.*

COE'S GOLDEN DROP—Very large; skin bright yellow, with red spots on the sunny side; flesh adheres closely to the stone, firm, rich and sweet; very productive. *Last half August.*

COLUMBIA—Large size, handsome; skin purplish; flesh orange, juicy, rich, sugary, excellent, parts freely from the stone. *Last half July.*

GREEN GAGE—Small; skin a transparent, yellowish green at maturity; flesh pale green, very juicy, and melting, flavor of the highest excellence; tree dwarfish. *Last half July.*

IMPERIAL GAGE—Fruit above medium size; skin pale green, until the time of ripening, when it is tinged with yellow, showing a peculiar, transparent marbling of shaded green stripes, with an abundant white bloom; flesh juicy, rich and delicious, parts from the stone; tree vigorous, and very productive, should be planted on a light soil. There is no doubt, that every acre of this fine plum, planted near any line of transportation, and properly cared for, will realize to the owner $500 per year on the average. *Last July and first August.*

GENERAL HAND—Very large and handsome; skin deep yellow; flesh yellow, rich and good, parts freely from the stone. *First half August.*

JEFFERSON—Large and handsome; skin deep yellow, with a beautiful blush next the sun; flesh dark yellow, juicy, rich and sugary, parts from the stone; tree slow grower, but productive. *Last half July.*

LAWRENCE'S FAVORITE—Above medium size; skin yellowish green; flesh greenish, flavor rich and spicy, parts from the stone. *First half July.*

YELLOW MAGNUMBONUM—Large and handsome; skin deep yellow, when fully ripe, covered with a thin, white bloom; flesh yellow, sweet and good, with a subacid flavor, much admired for making sweet-meats and preserves; tree vigorous and productive. *First half July.*

ORANGE—Very large; skin yellow; flesh coarse, but well flavored; tree productive. *Last half July.*

WASHINGTON—Very large and handsome; skin fine yellow, interspersed with green, but when fully ripe it assumes a beautiful transparent Salmon next the sun; flesh yellow, firm and sweet; tree very vigorous and productive. *Last half July.*

CHERRIES.

Prices from $25 to $50 per hundred.

American Heart,
American Amber,
Arden's Whiteheart,
Archduke,
Bauman's May,
Belle de Choisey,
Belle Magnifique,
Bigareau Flesh-colored,
Bigareau Great,
Bigareau Holland,
Bigareau Rockport,
Bigareau Red,
Bigareau Napoleon,
Bigareau de Mezel,
Bigareau Late,
Bigareau China,
Black Eagle,
Bowyer's Early,
Coe's Transparent,
Carnation,
Davenport's Early,
Downton,
Downer's Late Red,
Early Richmond,
Early Purple Guigne,
Elton,

Florence,
Knight's Early Black,
Late Duke,
Mayduke,
Manning's Mottled,
Oxheart,
Royal Duke,
Rumsey's Late,
Red Oxheart,
Sweet Montmorency,
Sparhawk's Honey,
Transparent Guigne,
Tartarian Black,
Waterloo,
Werder's Early Black.

SELECT LIST.

AMERICAN HEART—Medium size; skin pale pinkish red; flesh tender, sweet and juicy. *May.*

AMERICAN AMBER—Medium size; skin yellow shaded and mottled with red; flesh tender, juicy and delicious. *June.*

BELLE DE CHOISEY—Medium size; skin shaded, with amber, and mottled with red; flesh very tender, melting and rich. *May.*

BELLE MAGNIFIQUE—Large and handsome; skin light red, shaded with darker spots; flesh rather acid, but tender, juicy and rich. *June.*

HOLLAND BIGAREAU—Large and beautiful; skin pale yellow, covered with crimson in the sun; flesh firm, sweet and fine flavored. *Last of May.*

NAPOLEON BIGAREAU—Very large; skin pale yellow ground, with a beautiful, crimson cheek; flesh when fully ripe, very tender, rich and juicy. *June.*

BOWYER'S EARLY HEART—Fruit small; skin yellow, mottled with red; flesh very tender and juicy. *Early in May.*

COE'S TRANSPARENT—Medium in size; skin pale amber, mottled with red next the sun; flesh tender, rich and sweet. *May.*

CARNATION—Above medium size; skin dark red, mottled with orange blotches; flesh a little acid, but tender, juicy and rich. *June.*

EARLY PURPLE GUIGNE—Medium size; skin purplish; flesh tender, sweet and juicy. *May.*

ELTON—Large and handsome; skin pale yellow, shaded and blotched with red; flesh firm, becoming tender when fully ripe, flavor very fine. *Last May and first June.*

KNIGHT'S EARLY BLACK—Size medium or large; skin black; flesh tender, juicy and high-flavored. *May.*

LATE DUKE—Large and handsome; skin dark red; flesh tender, juicy and high-flavored. *Last June.*

MAY DUKE—Large; skin a beautiful crimson; flesh tender, juicy, subacid, rich; ripens for six weeks in succession, commencing in May.

SWEET MONTMORENCY—Medium size; skin pinkish red; flesh very tender, honied, and rich. *June.*

BLACK TARTARIAN—Large, beautiful; skin purplish black; flesh tender, flavor very good; one of the best cherries for Southern culture. *May.*

APRICOTS.

Prices from $25 to $50 per hundred.

Black,	June.	Moorpark,	June.
Breda,	June.	Musch,	June.
Blenheim,	June.	Orange,	June.
Burlington,	June.	Persian,	June.
Dubois Golden,	June.	Roman,	June.
Large Peach,	June.	Royal,	June.
Hemskirke,	June.	Schuyler's Large,	June.
Large Early,	June.	Turkey,	June.
Large Red,	June.		

SELECT LIST.

BLACK—Fruit small; skin purple, or nearly black in the sun; flesh tender and juicy; tree very hardy and productive. *Last half June.*

BREDA—Medium size; skin deep yellow; flesh yellow, rich and good. *First half June.*

DUBOIS' GOLDEN—Small; skin pale orange; flesh yellow, sweet and juicy; very productive. *First half June.*

MOORPARK—Very large; skin deep yellow; cheek pale red next to the sun; flesh deep yellow, rich, sugary and melting. *Last half July.*

ORANGE—Medium size; skin deep orange, with some red next the sun; flesh dark orange, second rate in flavor, can be used for tarts before the fruit is fully ripe.
Middle June.

ROMAN—Medium size; skin deep orange, with some spots of red; flesh yellow, good second rate flavor; tree a regular bearer, and very productive. *Middle June.*

ROYAL—Fruit large; skin pale yellow, cheek orange red; flesh pale yellow, sweet, juicy, high flavored.
Middle June.

TURKEY—Medium size; skin deep orange, sometimes shaded on the sunny side; flesh juicy and rich; tree very productive and hardy, will always succeed where the peach does. *Last half June.*

LARGE PEACH—Large; skin deep yellow; flesh yellow, juicy, with a rich, high flavor. *Last half June.*

NECTARINES.

Prices from $20 to $40 per hundred; from $2.50 to $5 per dozen; prices governed by the size and quality.

Boston,	August.	Newington	August.
Duc du Telliers,	July.	New White,	August.
Early Violet,	July.	Peterboro,	Sept.
Elruge,	August.	Red Roman,	August.
Flushing Imperial,	July.	Stanwick,	August.
Hardwick Seedling,	July.	Scarlet,	Aug.
Hunt's Tawney,	July.	Vermash,	July.
Murray,	July.		

SELECT LIST.

BOSTON—Large; skin a bright yellow, with a bright red cheek; flesh yellow, rich and good; freestone.
First August.

EARLY VIOLET—Medium size; skin yellowish green; flesh very tender, melting, and juicy, with a high vinous flavor. *Last half July.*

FLUSHING IMPERIAL—Large; skin beautiul, transparent, white; flesh white, very tender, and juicy.
Last half July.

HUNT'S TAWNY—Size medium; skin pale orange, with a red cheek, and numerous yellow specks; flesh very fine, juicy, excellent. *Middle July.*

RED ROMAN—Large; skin greenish yellow; flesh fine, juicy, and good; freestone. *Last half August.*

VERMASH—Medium size; skin greenish white; flesh abounding in rich juice, with a fine vinous flavor; freestone. *Middle July.*

FIGS.

Prices from 25 to 50 cents each.

Brown Turkey,
Black Brunswick,
Common Black,
Marseilles,
White Celestial,
White Genoa.

QUINCES.

Prices from 25 to 50 cents each.

Orange,
Portugal.

GRAPES.

Prices 25 to 50 cents each; cuttings 25 cents per dozen.

Catawba,
Clinton,
Concord,
Diana,
Halifax,
Issabella,
Lenoir,
Pungo,
Scuppernong.

ALMONDS.

Price 50 cents each.

Sweet,
Large Fruited,
Common.

Raspberries.

Prices from 75 cents to $1.50 per dozen.

American Red,
Cushing,
Col. Wilder,
Cope,
Franconia,
Orange,
Red Antwerp,
Yellow Antwerp,
Knevett's Giant.

Strawberries.

Prices from 25 to 50 cents per dozen; $10 per thousand.

Allice Maud,
British Queen,
Bishop's Seedling,
Black Prince,
Boston Pine,
Burr's New Pine,
Cushing,
Crimson Cone,
Chili,
Crescent City,
Eliza Randolph,
Hovy's Seedling.
Iowa,
Large Hudson,
Large Early Scarlet,
Moyamensing,
Prolific Hautboy,
Washington.

SELECT LIST.

CRIMSON CONE—Of medium size; dark crimson rather acid, but good; very productive.

BURR'S NEW PINE—Large; color pale red, flesh very tender, rich and good; a good bearer.

PROLIFIC HAUTBOY—Large conical; light red and when fully matured, purplish red; flesh tender, with a peculiar musky flavor; very productive.

LARGE EARLY SCARLET–Rather large and fine flavored; very productive. This is a staminate variety, and should always be used as a fertilizer for the pistilate varieties. We recommend one row of this kind, to four rows of any of the staminate.

HOVY'S SEEDLING—Very large and popular; flavor excellent; very productive when cultivated adjacent to a good staminate variety.

WASHINGTON—Above medium size; conical; bright scarlet; flesh firm, flavor excellent. A great marketing variety.

Currants.

Prices from 25 to 30 cents each.

Black Naples,
Dutch Large Red,
Dutch Large White,
Dutch Long-bunched,
Grape Red,
Grape White,
Province Large White
Victoria.

Gooseberries.

We recommend the common cluster in preference to any other kind, as it is the only one so far that will succeed under our warm sun.

REMARKS ON THE MANAGEMENT OF FRUIT TREES.

Immediately upon the reception of the trees from the Nursery, have the bundles of trees carefully opened and dig a trench deep enough to receive the roots below the surface, then lay in the roots in a slanting position and fill in some well pulverized mould on and among the roots of the trees, and water both roots and mould until both is very moist and cover all up until preparation is made for planting. After the land has been thoroughly subsoiled then lay off the orchard and dig the holes at least five feet in diameter and about twenty inches deep, throw the topsoil one way and the subsoil another, so that the topsoil can be used when the hole is filled again. Deposits of vegetable matter from the bottom of ravines where there have been obstructions or from under old fences that have stood twenty or thirty years is an excellent fertilizer for young trees. Manure unless well rotted, is not good to use among the roots, and even then it should be used sparingly. The better way is to use manure as a top dressing. Before planting trim off all the mutilated parts of the roots, and trim off the tops in a corresponding ratio with the amount trimmed from the roots, leaving the leading shoot untouched. If the branches are trimmed in a greater proportion than the roots it will cause a plethoric habit in the tree, which often causes the stock to turn black and die. Decapitation has this effect upon the pear tree more than any other. Before the trees are set in the holes, shovel in the soil forming a mound in the centre of the hole so high that the tree, when set on the centre of it, will be about as deep in the ground as when it stood in the nursery, so that when the filling settles, the tree will be from one to two inches deeper than when it stood in the nursery, then spread out the roots in every direction, so as to brace the tree when it has grown large. Carefully press the pulverized soil in the interstices among the roots with care so as not to leave any cavities. If the soil is dry, it is better after the roots have been covered to pour in a quantity of water on and about the roots, and then shovel in the balance of the filling and level off around the tree and pack slightly with the foot. After planting if the tree be large, drive in a strong stake about a foot from the root of the tree in a leaning position, so that the stake will cross the stem of the tree some three feet from the ground, and fasten the tree to it by a band of damp straw, passing it several times between and around the tree and stake.

Orchardists entertain various opinions about the distance that fruit trees should be planted apart and of course my views will conflict with some of them. Experience has taught me that apple trees require distance in accordance with the kind of soil they are to be planted in. For poor soils 25 to 30 feet, for fertile from 30 to 35 and even 40 feet. Dwarf pear trees raised on quince may be planted 15 feet asunder, those raised on pear stocks should be planted from 25 to 30 feet apart. Peach and Apricot 20, Duke cherries 20, Plums 18, Heart cherries 35. All young trees need thorough culture. Make it convenient for the first four years to plant some crop that requires nice tillage, viz: Tobacco, Cotton, Melons or Cabbages, Rutabaga Turnips or corn will do very well the fourth year, if not convenient to plant any of the foregoing crops. Small grain should never be planted in an orchard. After the trees come into bearing, it is inadvisable to plant any crop among them and particularly when they have to support a crop of fruit.

NUMBER OF TREES ON AN ACRE, WHEN PLANTED.

40	FEET	APART	EACH	WAY,	25
35	"	"	"	"	36
30	"	"	"	"	48
25	"	"	"	"	69
20	"	"	"	"	109
18	"	"	"	"	135
15	"	"	"	"	194
12	"	"	"	"	302
10	"	"	"	"	436
8	"	"	"	"	681
6	"	"	"	"	1210
5	"	"	"	"	1742
4	"	"	"	"	2722
3	"	"	"	"	4840

FOR USE ONLY IN
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UNIVERSITY OF N.C. AT CHAPEL HILL
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